

RAW BAR

DIMLJENI GOVEDI TARTAR / SMOKED BEEF TARTARE	20.00
Šafran, prepeličje jaje, maslac s dimljenom paprikom / Saffron, quail egg, smoked paprika butter	
TUNA TRIS CRUDO: SASHIMI, TATAKI, TARTAR / TUNA TRIS CRUDO: SASHIMI, TATAKI, TARTARE	21.00
Bob, rižin chips, miso soya sriracha, crni aioli / Fava beans, rice chips, miso soy sriracha, black aioli	
CEVICHE by Hrvoje Zirojević	19.00
Brancin, škamp, kapesanta, šafran, ljubičasti luk / Seabass, shrimp, scallop, saffron, red onion	
FOIE GRAS	18.00
Rabarbara, šipak, pistacia, daikon, smokva, malina / Rhubarb, pomegranate, pistachio, daikon, fig, raspberry	
KROKETI OD SIPE / CUTTLEFISH CROQUETTES	14.00
Sipa, kvinoja, parmigiano regiano / Cuttlefish, quinoa, Parmigiano Reggiano	
HRSKAVA GOVEDINA / CRISPY BEEF	16.00
Povrće, teriyaki umak / Vegetables, teriyaki sauce	
PRŠUTI SVIJETA / PROSCIUTTOS OF THE WORLD	45.00
Pata Negra (Španjolska), San Daniele (Italija), Drniški (Hrvatska) / Pata Negra (Spain), San Daniele (Italy), Drniš (Croatia)	
HUMUS / HUMUS OD CIKLE / HUMUS OD PEČENE PAPRIKE / HUMMUS / BEETROOT HUMMUS / ROASTED PEPPER HUMMUS	14.00
CELER (v) / CELERY (v)	14.00
Čičoka, lješnjak, jabuka, ulje celera, makadamija / Jerusalem artichoke, hazelnut, apple, celery oil, macadamia	
ALLORA FORMAGGIO	43.00
Sir iz mišine, kozji sir, Comté sir / Cheese aged in a sheepskin, goat cheese, Comté cheese	

JUHE
/ SOUPS

JUHA OD TIKVE / PUMPKIN SOUP	8.00
Pecorino, bućino ulje , naranča, dumbir, sjemenke buće / Pecorino, pumpkin seed oil, orange, ginger, pumpkin seeds	

TJESTENINE
& RIŽOTI
/ PASTAS
& RISOTTOS

RIŽOTO S PLAVIM RAKOM / BLUE CRAB RISOTTO	22.00
Riblji bisque, Carnaroli riža, esencija rakovica / Fish bisque, Carnaroli rice, crab essence	
RAVIOLI S GOVEDIM REPOM / OXTAIL RAVIOLI	17.00
Pinjoli, vrganji, demiglas / Pine nuts, porcini mushrooms, demi-glace	
CAPPELETTI SA SKUTOM / CAPPELLETTI WITH COTTAGE CHEESE	16.00
buča, lješnjak, slani sir, maturirani sir / Pumpkin, hazelnut, salted cheese, aged cheese	

GLAVA
JELA
/ MAIN
COURSES

BRANCIN / SEA BASS	34.00
Fregola sarda, paprike, rajčice, bosiljak, limun, školjke / Fregola sarda, peppers, tomatoes, basil, lemon, clams	
TUNA POIVRE / TUNA AU POIVRE	35.00
Riblji demiglas, papar, krumpir, brokulini / Fish demi-glace, pepper, potatoes, broccolini	
BIFTEK / BEEF TENDERLOIN	34.00
krumpir, cvjetača, tartuf, Barolo, kapulica / Potato, cauliflower, truffle, Barolo, shallot	
JANJEĆI KOTLETI / LAMB CHOPS	36.00
Čičoka, artičoka, janjeći jus, smrčak, janjeće brizle / Jerusalem artichoke, artichoke, lamb juice, morels, lamb sweetbreads	
PAŠTICADA	27.00
Juneći obrazi, domaći njoki, povrće, desertno vino / Beef cheeks, homemade gnocchi, vegetables, sweet wine	
PAPRIKA (v) / STUFFED PEPPER (v) Polenta, paprika, rajčica, mrkva, kumin / Polenta, pepper, tomato, carrot, cumin	27.00

ODRESKI
/ STEAKS

WAGYU RIBEYE 1 kg	250,00
TENDERLOIN 200 g	29,00
“FULL BLOOD” STRIPLOIN 300 g	35,00
CHATEAUBRIAND (ZA DVOJE) 400 g / CHATEAUBRIAND (FOR TWO)	60,00

Uz konfit od češnjaka, domaći krumpir glaziran na maslacu, s prilogom i umakom po izboru. Naša govedina dolazi iz Škotske, a svi odresci i jela za dijeljenje pripremaju se s maslacem. Za opcije bez mliječnih proizvoda obratite se svom konobaru.

/ Served with garlic confit, butter-glazed potatoes, side and sauce of your choice. Our beef is sourced from Scotland. All steaks and sharing dishes are prepared with butter. For dairy-free options, please speak with your waiter.

SALATE
/ SALADS

BURRATA Consommé rajčice / Tomato consommé	17,00
MEDITERANSKA SALATA / MEDITERRANEAN SALAD	15,00
Paprika, maslina, cherry rajčica,krastavac / Peppers, olives, cherry tomatoes, cucumber	
SALATA OD CIKLE / BEETROOT SALAD	14,00
Feta sir ,grejp, krokant / Feta cheese, grapefruit, croustillant	
CEZAR SALATA / CAESAR SALAD	14,00
Kroket od piletine / Chicken croquette	

PRILOZI
& UMACI
/ SIDES
& SAUCES

PRILOZI /SIDE DISHES	5,00
Krumpirići s korom • pržene tikvice • Krumpirići od batata • Kuhane brokule • Pire krumpir • Sotirane gljive • Grilano povrće • Mac & cheese s tartufom • Pomme pavé • Fondant od krumpira	
/ Skin-on fries • fried zucchini • Sweet potato fries • Steamed broccoli • Mashed potatoes • Sautéed mushrooms • Grilled vegetables • Truffle mac & cheese • Pomme pavé • Potato fondant	
UMACI /SAUCES	3,50
Bernaise • umak od papra • umak od gljiva • umak od limuna i maslaca / Béarnaise • Peppercorn • Mushroom • Lemon Butter	

KITCHEN
& BAR

ALLORA!

